

FOR THE TABLE

고기와 부추 만두	Gogi Mandu Pork, Beef & Chive Dumplings: Steamed or Fried	\$14
김치 만두	Yache Mandu [v] Vegetable & Kimchi Dumplings: Steamed or Fried	\$14
해물파전	Haemul Pajeon Seafood & Scallion Pancake	\$17
빈대떡	Bindaetteok [v] Kimchi & Mung Bean Pancakes with Pork	\$16
야채튀김	Yache Twigim [v] Crispy Vegetable Fritters	\$15
양념 치킨	Insa Fried Chicken House Sauce [half/whole]	\$18/\$32
보쌈	Bossam Pork Belly, Napa Cabbage, Radish & Salted Shrimp	\$29
순대	Soondae Blood Sausage, Perilla Salt	\$17
육회	Yuk Hwe Beef Tartar, Asian Pear, Shrimp, Sesame, Yolk	\$18
떡볶이	Tteokbokki Spicy Rice Cakes, Fish Cakes, Soft Boiled Egg	\$16
생선구이	Sengsun Gui Broiled Fish of The Day	\$17
불고기	Bulgogi Marinated Beef	\$28

RICE & NOODLES

비빔밥	Bibimbap [v] Vegetables over Rice, Gochujang Sauce, Fried Egg in Hot Bowl Choice of Bulgogi or Tofu	\$18
김치볶음밥	Kimchi Bokkeumbap [v] Kimchi Fried Rice, Bacon, Fried Egg	\$16
잔치국수	Janchi Guksu Banquet Noodles, Anchovy Broth, Beef	\$15
잡채	Japchae [v] Stir Fried Sweet Potato Noodles, Vegetables, Egg	\$17
오징어볶음	Ojingeo Bokkeum Stir Fried Spicy Squid with Udon Noodles	\$22
떡만두국	Tteok Mandu Guk Dumpling & Rice Cake Soup	\$18

BBQ

Minimum 2 orders per table

Each order comes with Lettuces, Ssamjang & Dressed Greens

양념 갈비	Yangnyeom Galbi Marinated Beef Short Ribs	\$35
차돌배기	Chadolbaegi Thinly Sliced Beef Brisket	\$28
삼겹살	Samgyeopsal Thick Sliced Pork Belly	\$28
양념 목살	Yangnyum Moksai Spicy Marinated Pork Collar	\$27

BBQ SPECIALTY ITEMS

버섯 모듬	Beosut Modeum Mushroom Platter	\$35
해물 모듬	Haemul Modeum Seafood Platter	\$42

SOUPS & STEWS

된장찌개	Dwenjang Jjigae [v] Soybean Stew, Vegetables, Tofu	\$13
김치찌개	Kimchi Jjigae Kimchi & Pork Stew	\$13
순두부찌개	Soondubu Spicy Silken Tofu Stew with Shellfish	\$16
육개장	Yukgaejang Spicy Beef Stew, Fern Bracken, Sweet Potato Noodles	\$18
설렁탕	Seollungtang Ox Bone Soup, Brisket, Daikon	\$17
갈비찜	Galbijjim Braised Short Ribs, Root Vegetables, Chestnuts	\$35

[v] vegetarian option available

At Insa, we pay our employees a fair wage, so there is no need to tip.
A 20% administrative fee is added to every bill to offset our costs.
It is not a tip and none of it is distributed to the employees who serve you.

COCKTAILS \$12

Insa Mai Tai

El Dorado Rum, Combier L'Orange, Lime, Orgeat, Vanilla Infused Mezcal Rinse

Dragon King

Corn Whiskey, Coconut, Lime, Pineapple, Ancho Chili, Brana Menta

Jade Emperor

Control C Pisco, Matcha, Blue Basil Seeds, Citrus & Cucumber

K-Town Old Fashioned

El Dorado 5 Year Rum, Rye Whiskey, Jujube, Top Shelf Spices, Tiki Bitters

Nine Tailed Fox

Tequila, Ssamjang Agave, Shiso, Furikake

Silk Worm

Rum, Banana Milk, Cornsilk

BEER

Draft, 16oz.

Folksbier, Helles Simple, Unfiltered Munich Lager

Brooklyn, NY

\$5/\$15 Pitcher

Free Will, Community Kolsch

Perkasie, PA

\$6/\$18 Pitcher

Rockaway ESB

Queens, NY

\$7/\$21 Pitcher

Other Half, West Coast IPA

Brooklyn, NY

\$7/\$21 Pitcher

Threes Brewing, Was It Good For You? Brett-Saison

Brooklyn, NY

\$8/9oz

Bottle

OB, Lager

Seoul, South Korea

\$4

Braven, Black Pale Ale

Brooklyn, NY

\$6

Brooklyn, Sorachi Ace Saison

Brooklyn, NY

\$7

Evil Twin, Geyser Gose

Stratford, CT

\$8/16oz

Kiuchi, Hitachino White

Kounosu, Japan

\$10

SOJU

Chum Churum Soju

Seoul, South Korea

\$15/375ml

Insa Soju

Craft Soju made by Van Brunt Still House
Red Hook, Brooklyn

\$6/2oz \$40/375ml

WINE BY THE GLASS

Sparkling

NV **La Ferme du Vert “Angelou” *Mauzac Vert*** \$13/52
Gaillac, France

White

2014 **Cascina degli Ulivi “Semplicemente Bianco” *Cortese*** \$12/48
Piedmont, Italy

2014 **Pithon-Paillé “Mozaik” *Chenin Blanc*** \$13/52
Anjou, France

2014 **Denis Lattard *Roussanne*** \$9/39
Ardèche, France

Red

2014 **Christian Venier “Les Hauts de Madon” *Gamay*** \$13/52
Cheverny, France

2014 **Mas Coutelou “Touch of Class in a Glass” *Syrah/Carignan*** \$11/44
Languedoc, France

2010 **Cosse Maisonneuve “Le Combal” *Malbec*** \$12/48
Cahors, France

WINE BY THE BOTTLE

Sparkling

NV **Francois Dumes “Tete de Bulles” *Crémant de Jura*** \$57
Auvergne, France

NV **Domaine La Bohème “Festejar” *Petillant Naturel Rosé Gamay*** \$51
Auvergne, France

2007 **Tarlant Zero “Brut Nature” *Champagne Blanc de Noir*** \$111
Champagne, France

White

2014 **Marie et Vincent Tricot “White Light” *Chardonnay/Muscat*** \$57
Auvergne, France

2013 **Jean-Yves Peron “Cotillon des Dames” *Jacquère/Altesse*** \$78
Savoie, France

2013 **Catherine Riss “De grès ou de force” *Riesling*** \$55
Alsace, France

Red

2014 **Domaine de l’Octavin “Le Trousseau n’est pas une Corvée” *Trousseau*** \$63
Jura, France

2013 **Clos Fantine “Cuvée Courtiol” *Grenache*** \$60
Faugères, France

2013 **Ruth Lewandowski “Boaz” *Carignan*** \$70
Mendocino, California

Magnum

2012	Stéphane & Bénédicte “Indigène” Non Dégorgé Brut Crémant du Jura Jura, France	\$99
2012	Domaine Valette Chardonnay Macon Villages, France	\$120
2013	Chamonard “Clos des Lys” Gamay Morgon, France	\$140

SAKE

	Tedorigawa “Kinka” Daiginjo Junmai Yoshida Brewery, Ishikawa, Japan	\$12/gls
	Joto Junmai Nigori Nakao Brewery, Hiroshima, Japan	\$12/gls
	Fukuchitose Yamahai “Happy Owl” Junmai Tajima Brewery, Fukui, Japan	\$50/btl

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